

BAR SNACKS

ENJOY ANY 3 FOR 19.00 / 5 FOR 28.00

*Excludes Large Nachos & Pulled Beef Brisket Nachos

HAND-CUT NACHOS (V) 9.00

Hand-cut tortilla chips, cheese sauce, guacamole, salsa, sour cream and jalapeños. (495kcal)

Large (949kcal) for 12.00

Add pulled beef brisket (152kcal) for 2.00

HALLOUMI FRIES (V) 7.25

With a sweet chilli mayonnaise. (516kcal)

LOADED CHUNKY CHIPS 7.00

Topped with pulled beef brisket and mature Cheddar cheese. (923kcal)

BONELESS CHICKEN BITES 7.00

With mango & sweet chilli salsa. (548kcal)

BEER-BATTERED HADDOCK

GOUJONS 7.50

With tartare sauce. (264kcal)

MINI CHORIZOS* 7.00

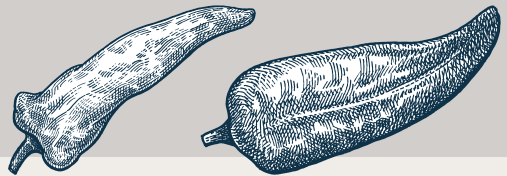
In a balsamic glaze with a lemon aioli dip. (708kcal)

PADRÓN PEPPERS (VE) 5.50

Oven-baked and seasoned with sea salt. (63kcal)

RUNNY SCOTCH EGG 7.50

Served with an English mustard brown sauce. (352kcal)



THE NICHOLSON'S PUB COLLECTION

WWW.NICHOLSONSPUBS.CO.UK

|    @NICHOLSONSPUBS

Allergen Information. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know [before](#) ordering.

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Within our historic walls, you'll find a superb range of breakfast options from traditional breakfasts to delicious vegetarian dishes. Start your day, the right way.

BREAKFASTS

THE NICHOLSON'S BREAKFAST 13.00

British outdoor reared pork sausage[▲], crispy smoked back bacon, golden hash brown, roasted mushroom, vine cherry tomatoes, black pudding, baked beans, toasted sourdough and two free-range eggs cooked to your liking. (851kcal)

NICHOLSON'S VEGETARIAN BREAKFAST (V) 13.00

Vegetarian sausages, golden hash brown, roasted mushroom, vine cherry tomatoes, baked beans, toasted sourdough and two free-range eggs cooked to your liking. (644kcal)

TRADITIONAL SAUSAGE SANDWICH 6.50

British outdoor reared pork sausages[▲], in farmhouse bread. (711kcal) *Vegetarian serve available. (483kcal)*

TRADITIONAL BACON SANDWICH 6.50

Smoked back bacon, in farmhouse bread. (410kcal)

SMASHED AVOCADO SOURDOUGH (V) 10.00

Topped with vine cherry tomatoes and a poached free-range egg. (586kcal)

SCRAMBLED EGGS WITH SMOKED SALMON 12.00

On toasted sourdough. (742kcal)

SIDES & ADD-ONS

FRIED EGG (V) (108kcal) 1.00

BACON (51kcal) 2.00

SAUSAGE (201kcal) 2.00
Vegetarian serve available. (88kcal)

AVOCADO (VE) (238kcal) 1.50

HASH BROWNS (V) (177kcal) 1.00

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HOT DRINKS

Our 100% Arabica coffee offers a medium body & delicate taste. Containing beans from plantations in Nicaragua, this coffee is linked to a project which supports the sustainable wellbeing of 26 small scale coffee producing farms. All our hot drinks are served with a square of flap-jack. (69kcal)

ESPRESSO (11kcal) 3.25

AMERICANO (36kcal) 3.50

CAPPUCCINO (119kcal) 3.75

FLAT WHITE (72kcal) 3.75

MOCHA (179kcal) 3.75

LATTE (110kcal) 3.75

HOT CHOCOLATE (250kcal) 3.75

BREAKFAST TEA (39kcal) 3.25

EARL GREY (20kcal) 3.25

PEPPERMINT TEA (0kcal) 3.25

GREEN TEA (0kcal) 3.25



BUFFET MENU

Available to parties of 10 or more. Choose from the different options below.
Drinks packages are also available to order. Pre-order only.

GOLD BUFFET

24.95 PER PERSON

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|--|--|
| CHEESEBURGER SLIDERS (216kcal) | GOATS CHEESE & SPINACH CROQUETTES (V)
With tomato salsa. (217kcal) |
| SMOKED SCOTTISH SALMON & AVOCADO
On toasted Sourdough. (178kcal) | HAND-MADE SALMON & DILL FISH CAKES*
With tartare sauce. (178kcal) |
| SALT & PEPPER CHICKEN WINGS
With a BBQ glaze. (407kcal) | SWEET POTATO & APRICOT FALAFEL* (VE) (113kcal) |
| LIGHTLY DUSTED CALAMARI
With a sweet chilli & mango salsa. (77kcal) | TOSSED GRAIN SALAD (VE) (44kcal) |
| CHICKEN & CHORIZO SKEWERS (244kcal) | MINI LAMB & MINT PIES (278kcal) |

SILVER BUFFET

19.95 PER PERSON

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|--|--|
| CRISPY CHICKEN SLIDERS (351kcal) | PULLED DUCK CROQUETTES*
With a sweet chilli mayo. (264kcal) |
| SMOKED SCOTTISH SALMON & AVOCADO
On toasted Sourdough. (178kcal) | LIGHTLY DUSTED CALAMARI
With a sweet chili & mango salsa. (77kcal) |
| SALT & PEPPER CHICKEN WINGS
With a BBQ glaze. (407kcal) | HAND-MADE SALMON & DILL FISH CAKES* (69kcal) |
| GOATS CHEESE & SPINACH CROQUETTES (V)
With tomato salsa. (217kcal) | TOSSED GRAIN SALAD (VE)
With a pineapple & lemongrass dressing. (44kcal) |

BRONZE BUFFET

16.95 PER PERSON

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|---|--|
| SALT & PEPPER CHICKEN WINGS
With a BBQ glaze. (407kcal) | WHOLETAIL SCOTTISH SCAMPI
With tartare sauce. (126kcal) |
| BEER-BATTERED MUSHROOMS
With a sour cream dip. (190kcal) | TOSSED GRAIN SALAD (VE)
With a pineapple & lemongrass dressing. (44kcal) |
| PULLED BEEF BRISKET SLIDERS (264kcal) | SMOKED SCOTTISH SALMON & AVOCADO
On toasted Sourdough. (178kcal) |

VEGETARIAN BUFFET (V)

18.95 PER PERSON (1092kcal)

VEGGIE BURGER SLIDERS (V)
BEER-BATTERED MUSHROOMS (V)
With a sour cream dip.

**SWEET POTATO & APRICOT
FALAFEL* (VE)**

HALLOUMI & VEGETABLE SKEWERS (V)
GOATS CHEESE & SPINACH CROQUETTES (V)
With tomato salsa.

TOSSED GRAIN SALAD (VE)
With a pineapple & lemongrass dressing.

SIDES

PRICE PER ITEM PER PERSON

Add a selection of sides onto any buffet

TOSSED GRAIN SALAD (VE) 3.00
With pineapple & lemongrass dressing. (44kcal)

HAND-CUT NACHOS (V) 3.00
With guacamole, sour cream and salsa. (158kcal)

CHUNKY CHIPS (V) 3.50
(340kcal)

DESSERTS

3.00 PER ITEM PER PERSON

Finish your buffet with some savoury or sweet treats

BRITISH CHEESE SELECTION (V)
Double Gloucester, Farmhouse Cheddar, Blue Shropshire and Somerset Camembert cheese with a selection of crackers, English beer chutney and celery. (397kcal)

DESSERT PLATTER (V)
Salted caramel profiteroles with chocolate sauce and baked vanilla cheese cake, with a raspberry sauce. (646kcal)

SHARING BOARDS

LANDLORD'S PLATTER* 24.00
Balsamic glazed mini chorizos, pulled duck croquettes, boneless chicken pieces and Padrón peppers and halloumi fries, with a selection of dips. (1944kcal)

FISH PLATTER* 21.00
Wholetail Scottish scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes with tartare sauce and lemon aioli. (1155kcal)

GARDEN PLATTER (V) 20.00
Oven baked mini camembert topped with a truffle infused beer chutney, served with Padrón peppers, marinated olives, crispy long-stem broccoli, garlic sourdough flatbread and dipping aioli. (1300kcal)

SANDWICH BOARD 33.00
Roast beef & horseradish, ham & mustard, pulled chicken & avocado, mature Cheddar cheese & chutney* and free-range egg mayonnaise sandwiches. (4461kcal)

Landlord's Platter & Garden Platter (V) are not available in Scottish sites.

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For over 150 years, we've remained true to William Nicholson's ideals of what a great pub should be: a warm and welcoming atmosphere, in beautiful buildings of character. Within our historic walls you'll find a superb range of cask ales – including our Nicholson's Pale Ale – as well as our hand-crafted speciality pies and comforting pub classics

OUR FAMOUS PIES

We pride ourselves on serving the very best traditional pies. Our pies are served with Cornish clotted cream mash, thyme roasted carrots and a rich gravy, unless otherwise stated.

SLOW-COOKED BEEF RIB, SHIN & PULLED BRISKET PIE 21.00
Cooked in a rich red wine sauce, topped with light pastry. (1515kcal)

BRITISH STEAK & NICHOLSON'S PALE ALE PIE 18.50
Blade of beef in Nicholson's Pale Ale gravy in a hand crimped thyme pastry pie. Sprinkled with a topping of Maldon sea salt. (1219kcal)

CHICKEN & TRUFFLED OYSTER MUSHROOM PIE 18.00
Chicken breast in a truffle, white wine & Oyster mushroom sauce, in a short crust pastry. (1143kcal)

PUY LENTIL & VEGETABLE COTTAGE PIE* (VE) 16.00
Topped with carrot and sweet potato mash. Served with long stem broccoli and thyme roasted carrots. (531kcal)

WILD BOAR & CHORIZO PIE 19.00
With red pepper and baby onions in Fino sherry sauce and short crust pastry. (1184kcal)

HAND-PULLED LAMB SHANK SHEPHERD'S PIE 21.00
Lamb shank in a rich minted gravy, topped with a herb mash. Served with thyme roasted carrots, long-stem broccoli and rich gravy. (966kcal)

FISH PIE 17.50
Salmon & king prawns in a creamy white wine sauce, topped with parsley & mature Cheddar mash. (816kcal)

ADD Long-stem broccoli to any pie (57kcal) 3.50



STARTERS & SHARERS

SLOW COOKED PULLED DUCK CROQUETTES* 9.50
With a sweet chilli mayo and watercress & pickled onion salad. (221kcal)

SMOKED SCOTTISH SALMON 9.50
On sourdough bread with horseradish cream and pickled pink onions. (368kcal)

GARLIC MUSHROOMS ON SOURDOUGH (VE) 7.50
Roasted mushrooms with spinach. Served on toasted sourdough. (433kcal)

LIGHTLY DUSTED CALAMARI 8.00
With mango & sweet chilli salsa. (205kcal)

SOUP OF THE DAY (V) 6.00
With sourdough bread and butter. (330kcal)
Vegan serve available. (347kcal)

NACHOS (V) 12.00
Hand-cut tortilla chips, cheese sauce, guacamole, salsa, sour cream and jalapeños. (949kcal)
Add pulled beef brisket (608kcal) for 2.00

LANDLORD'S PLATTER* 24.00
Balsamic glazed mini chorizos, pulled duck croquettes, boneless chicken pieces, Padrón peppers and halloumi fries, with a selection of dips. *Recommended for two.* (1866kcal)

GARDEN PLATTER (V) 20.00
Oven baked mini camembert topped with a truffle infused beer chutney, served with Padrón peppers, marinated olives, crispy long-stem broccoli, garlic sourdough flatbread and dipping aioli. *Recommended for two.* (1300kcal)

FISH PLATTER* 21.00
Wholetail Scottish scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes with tartare sauce and lemon aioli. *Recommended for two.* (1155kcal)

MAIN DISHES

10oz CHARGRILLED RIBEYE STEAK 28.00
21-day-aged ribeye steak with vine cherry tomatoes, green salad and chunky chips (1070kcal). With your choice of Béarnaise* (123kcal), craft ale mushroom & bacon* (67kcal) or peppercorn* sauce. (82kcal)

GRILLED FILLETS OF SEA BASS 20.50
Herb-crushed baby potatoes, long stem broccoli and a king prawn, mussel & white wine butter sauce. (813kcal)

GARLIC CHICKEN SCHNITZEL 17.50
Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries. (1297kcal)

NICHOLSON'S FISH & CHIPS 18.95
Hand-battered haddock in our Nicholson's Pale Ale, with chunky chips, mushy peas and tartare sauce. (959kcal)
Large (1077kcal) for 20.50

OCEAN FISH & CHIPS 21.50
A combination of hand-battered* haddock and breaded wholetail Scottish scampi with chunky chips, mushy peas and tartare sauce. (1223kcal)
50p from each dish sold will be donated to Shelter.



SAUSAGE & MASH 16.50
Outdoor reared British pork sausages on a bed of Cornish clotted cream mash, topped with rich caramelised onion gravy and crispy onions. (1161kcal). *Vegetarian serve available. (734kcal)*

CHICKEN, BACON & AVOCADO SALAD 15.50
With a seasonal salad base, topped with pumpkin seeds. (533kcal)

BAKED MACARONI CHEESE (V) 14.00
Topped with a mature Cheddar crumb, served with garlic sourdough flatbread. (1103kcal)

CHARGRILLED CHICKEN & CHORIZO 18.00
Chargrilled chicken breast, pan fried chorizo and long stem broccoli with baby potato wedges. (734kcal)

SALMON & DILL FISHCAKES* 14.00
With herb-glazed baby potatoes, house salad and lemon aioli. (553kcal)

NOURISH BOWL SALAD (VE) 14.00
Crispy kale, brown rice and quinoa salad with slaw, mango and grilled long-stem broccoli. Topped with pumpkin seeds. (390kcal)
Add Smoked Scottish Salmon (537kcal) for 3.50
Add Grilled Halloumi (415kcal) for 2.50
Add Chargrilled Chicken Breast (211kcal) for 3.00

Adults need around 2000kcal a day.

BURGERS

Our mouth-watering burgers come with lettuce, gherkin, tomato, mayonnaise and are served with BBQ salsa and skin-on fries, unless otherwise stated.

THE NICHOLSON'S BURGER 19.00

Double beef patty, cheese sauce, smoked back bacon, tobacco onions and a crushed hash brown. (1511kcal)

BEEF BRISKET BURGER 18.50

Chargrilled beef patty topped with hand-pulled BBQ beef brisket and cheese sauce. (1435kcal)

BUTTERMILK CHICKEN BURGER 18.00

Crispy chicken breast, smoked back bacon, avocado and smoked Cheddar cheese. (1359kcal)

CLASSIC CHEESE & BACON BURGER 17.50

Chargrilled beef patty, smoked back bacon and smoked Cheddar cheese. (1180kcal)

PLANT-BASED BURGER (VE) 17.50

Plant-based patty, pickled pink onions, vegan mature slice (made with coconut oil), jalapeños & tomato salsa, served with a house salad. (615kcal)

ADD ANY OF THE FOLLOWING TOPPINGS:

Pulled Beef Brisket (152kcal) 2.00
Smoked Cheddar Cheese (V) (166kcal) 1.50
Crispy Tobacco Onions (V) (107kcal) 1.00
Smoked Back Bacon (51kcal) 2.00
Jalapeños (VE) (8kcal) 1.00
Guacamole (VE) (97kcal) 1.00
BBQ Sauce (VE) (54kcal) 50p



SIDES

HALLOUMI FRIES (V) (516kcal) 7.25
With a sweet chilli mayonnaise.

SKIN-ON FRIES (V) (401kcal) 5.50

CHUNKY CHIPS (V) (423kcal) 5.50

LONG-STEM BROCCOLI (57kcal) 4.00

HOUSE SALAD (VE) (34kcal) 4.00

GARLIC FLATBREAD (V) (529kcal) 4.50

DESSERTS

Our desserts come with a choice of bourbon vanilla ice cream (V) (123kcal), custard (V) (80kcal) or Cornish clotted cream (V) (235kcal), unless otherwise stated.

DOUBLE CHOCOLATE BROWNIE (V) 7.50
(627kcal).

STICKY TOFFEE PUDDING (V) 7.50
(480kcal).

CARAMEL BISCUIT TORTE (V) 7.50
(692kcal). With salted caramel sauce.
Vegan serve available.

BRAMLEY APPLE & BLACKBERRY
CRUMBLE (VE) 7.50
(559kcal).

HOT DRINKS

LAVAZZA
TORINO, ITALIA, 1895



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ESPRESSO (11kcal) 3.25

AMERICANO (36kcal) 3.50

CAPPUCCINO (119kcal) 3.75

FLAT WHITE (72kcal) 3.75

MOCHA (179kcal) 3.75

LATTE (110kcal) 3.75

HOT CHOCOLATE (250kcal) 3.75

BREAKFAST TEA (39kcal) 3.25

EARL GREY (20kcal) 3.25

PEPPERMINT TEA (0kcal) 3.25

GREEN TEA (0kcal) 3.25

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STARTERS & SHARERS

SLOW COOKED PULLED DUCK CROQUETTES* 9.50

With a sweet chilli mayo and watercress & pickled onion salad. (221kcal)

SMOKED SCOTTISH SALMON* 9.50

On sourdough bread with horseradish cream and pickled pink onions. (368kcal)

GARLIC MUSHROOMS ON SOURDOUGH (VE) 7.50

Roasted mushrooms with spinach. Served on toasted sourdough. (433kcal)

SOUP OF THE DAY (V) 6.00

With sourdough bread and butter. (330kcal)
Vegan serve available. (347kcal)

LIGHTLY DUSTED CALAMARI 8.00

With mango & sweet chilli salsa. (205kcal)

NACHOS (V) 12.00

Hand-cut tortilla chips, cheese sauce, guacamole, salsa, sour cream and jalapeños. (949kcal) Add pulled beef brisket (608kcal) for 2.00

SUNDAY ROAST

All our Sunday roasts are served with roast potatoes, glazed parsnips, thyme roasted carrots, long-stem broccoli, a Yorkshire pudding and rich gravy.

ROAST SIRLOIN OF BEEF 20.50

Hand-carved, 21-day-aged roast beef. (1344kcal)

ROAST CHICKEN 19.50

Succulent roasted half chicken with sage and onion stuffing. (1599kcal)

NUT & VEGETABLE ROAST^ (V) 18.50

Almonds, walnuts, sweet potato and root vegetables served with a rich vegetarian gravy. (1124kcal)

Vegan serve available. (1018kcal)

SIDES

Cauliflower Cheese (V) (212kcal) 4.00

Figs in Blankets (434kcal) 5.00

Extra Yorkshire Puddings (V) (211kcal) 2.00

Roast Potatoes (V) (248kcal) 3.50

PIES

We pride ourselves on serving the very best traditional pies. Our pies are served with Cornish clotted cream mash, thyme roasted carrots and a rich gravy, unless otherwise stated.

BRITISH STEAK & NICHOLSON'S

PALE ALE PIE 18.50

Blade of beef in Nicholson's Pale Ale gravy in a hand crimped thyme pastry pie. Sprinkled with a topping of Maldon sea salt. (1219kcal)

WILD BOAR & CHORIZO PIE 19.00

With red pepper and baby onions in Fino sherry sauce and short crust pastry. (1184kcal)

PUY LENTIL & VEGETABLE COTTAGE PIE* (VE) 16.00

Topped with carrot and sweet potato mash. Served with long-stem broccoli and thyme roasted carrots. (531kcal)

CHICKEN & TRUFFLED OYSTER

MUSHROOM PIE 18.00

Chicken breast in a truffle, white wine & Oyster mushroom sauce, in a short crust pastry. (1143kcal)

FISH PIE 17.50

Salmon & king prawns in a creamy white wine sauce, topped with parsley & mature Cheddar mash. (816kcal)

ADD Long-stem broccoli to any pie (57kcal) 3.50

MAIN DISHES

10oz CHARGRILLED RIBEYE STEAK 28.00

21-day-aged ribeye steak with vine cherry tomatoes, green salad and chunky chips (1070kcal). With your choice of Béarnaise* (123kcal), craft ale mushroom & bacon* (67kcal) or peppercorn* sauce. (82kcal)

GRILLED FILLETS OF SEA BASS 20.50

Herb-crushed baby potatoes, long stem broccoli and a king prawn, mussel & white wine butter sauce. (813kcal)

NICHOLSON'S FISH & CHIPS 18.95

Hand-battered haddock in our Nicholson's Pale Ale, with chunky chips, mushy peas and tartare sauce. (959kcal)
Large (1077kcal) for 20.50

OCEAN FISH & CHIPS 21.50

A combination of hand-battered* haddock and breaded wholetail Scottish scampi with chunky chips, mushy peas and tartare sauce. (1223kcal)

50p from each dish sold will be donated to Shelter.

Proudly supporting



SAUSAGE & MASH 16.50

Outdoor reared British pork sausages on a bed of Cornish clotted cream mash, topped with rich caramelised onion gravy and crispy onions. (1161kcal). *Vegetarian serve available. (734kcal)*

BAKED MACARONI CHEESE (V) 14.00

Topped with a mature Cheddar crumb, served with garlic sourdough flatbread. (1103kcal)

NOURISH BOWL SALAD (VE) 14.00

Crispy kale, brown rice and quinoa salad with slaw, mango and grilled long-stem broccoli. Topped with pumpkin seeds. (390kcal)

Add Smoked Scottish Salmon (537kcal) for 3.50

Add Grilled Halloumi (415kcal) for 2.50

Add Chargrilled Chicken Breast (211kcal) for 3.00

ROAST BEEF SANDWICH 11.00

Slices of 21-day-aged roast Sirloin of beef, on farmhouse bread with caramelised onions and horseradish sauce (806kcal). With your choice of skin-on-fries, (401kcal) chunky chips, (423kcal) or salad. (33kcal)